

=> s polydextrose
 934 POLYDEXTROSE
 13 POLYDEXTROSES
 L1 937 POLYDEXTROSE
 (POLYDEXTROSE OR POLYDEXTROSES)

=> s pectin
 26585 PECTIN
 7017 PECTINS
 L2 28598 PECTIN
 (PECTIN OR PECTINS)

=> s l1(l)l2
 L3 37 L1(L)L2

=> d ti 1-37

L3 ANSWER 1 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Controlled hydration of hydrocolloids

L3 ANSWER 2 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI No-laxation, low-flatulence bulking system

L3 ANSWER 3 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Food comprising fresh fruits

L3 ANSWER 4 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Fruit candy comprising bee pollen and honey capable of improving immunity

L3 ANSWER 5 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Oral composition for promoting defecation containing patchouli oil and dietary fiber

L3 ANSWER 6 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Probiotic composition comprising lactic acid bacteria and fiber

L3 ANSWER 7 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Nutraceutical sorghum soft candy with constipation relieving effect

L3 ANSWER 8 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Impact of sugar beet pectin and polydextrose on fasting and postprandial glycemia and fasting concentrations of serum total and lipoprotein lipids in middle-aged subjects with abnormal glucose metabolism

L3 ANSWER 9 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Anti-obesity functional composition having 3-dimensional effect of loss of appetite, body-fat decrease and bowel-movement activation as containing yeast hydrolysate, diet neurotrophic factor

L3 ANSWER 10 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Production of beverage containing opuntia ficus-indica extract without destruction of active ingredient

L3 ANSWER 11 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 TI Production of functional herbal bathing agent containing Rhizoma Curcuma longa to make rough skin smooth and give moisturizing effect on skin

- L3 ANSWER 12 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Production of functional beverage and tea containing Curcumae rhizoma extract

- L3 ANSWER 13 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Kaoliang cerealose containing pollen

- L3 ANSWER 14 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Pharmaceuticals comprising a solid polymer-matrix dispersion of continuous phases of polydextrose and another polymer

- L3 ANSWER 15 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Water-soluble and -insoluble fibers and vegetable juices as constipation improvement medicines

- L3 ANSWER 16 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Dietary fiber modulates colon cell proliferation by altering luminal concentrations of short-chain fatty acids

- L3 ANSWER 17 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Dietary fiber in nutrition

- L3 ANSWER 18 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Effect of fat mimetics on physical, textural and sensory properties of cookies

- L3 ANSWER 19 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Technological aspects of functional food-related carbohydrates

- L3 ANSWER 20 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Effects of soluble dietary fibers on lipid metabolism and activities of intestinal disaccharidases in rats

- L3 ANSWER 21 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Dietary fiber reduces benzo[a]pyrene hydroxylase induced by dietary benzo[a]pyrene

- L3 ANSWER 22 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Fat-reduced butter truffle chocolate candy

- L3 ANSWER 23 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Macronutrient substitutes: description and uses

- L3 ANSWER 24 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Effects of dietary fibers and artificial synthetic polysaccharides on apparent absorption of zinc and copper in rats

- L3 ANSWER 25 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Polydextrose induces precocious cessation of intestinal macromolecular transmission and development of digestive enzymes in the suckling rat

- L3 ANSWER 26 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Effects of pullulan, polydextrose and pectin on cecal microflora

- L3 ANSWER 27 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Changes in colon mucosa of rats fed pullulan, polydextrose, and pectin

- L3 ANSWER 28 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Mechanism of pancreatic hyperplasia after massive proximal small bowel resection

- L3 ANSWER 29 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Effect of dietary fiber on mutagen toxicity in Drosophila evaluated by DNA-repair test

- L3 ANSWER 30 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Polydextrose as dietary fiber: hydrolysis by digestive enzyme and its effect on gastrointestinal transit time in rats

- L3 ANSWER 31 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Compositions for cleaning intestinal tracts

- L3 ANSWER 32 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Effects of the composition of enteral nutrients on the morphological and functional changes in rat intestine

- L3 ANSWER 33 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Chemistry and processing of high-quality dehydrated vegetable products

- L3 ANSWER 34 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Studies on dietary fiber effects of microfibrillated cellulose-carbohydrate mixture. III. Influence of microfibrillated cellulose-carbohydrate mixture on hypocholesterolemic action and glucose tolerance in rats

- L3 ANSWER 35 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Food containing soluble and insoluble fibers for improvement of bowel movement

- L3 ANSWER 36 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Effects of dietary fiber in early weaning on later response of serum and fecal steroid levels to high-cholesterol diet in rats

- L3 ANSWER 37 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
- TI Low-calorie yogurt containing aspartame and maltitol

=> s ammonia or hyperammonemia or nitrogen

223532 AMMONIA

161 AMMONIAS

223595 AMMONIA

(AMMONIA OR AMMONIAS)

1464 HYPERAMMONEMIA

18 HYPERAMMONEMIAS

1467 HYPERAMMONEMIA

(HYPERAMMONEMIA OR HYPERAMMONEMIAS)

690542 NITROGEN

4078 NITROGENS

693415 NITROGEN

(NITROGEN OR NITROGENS)

L4 870325 AMMONIA OR HYPERAMMONEMIA OR NITROGEN

=> s l3 and l4

L5 1 L3 AND L4

=> d ibib abs hit

L5 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2008 ACS on STN
 ACCESSION NUMBER: 2008:125053 CAPLUS <<LOGINID:20080423>>
 DOCUMENT NUMBER: 148:190841
 TITLE: No-laxation, low-flatulence bulking system
 INVENTOR(S): Steele, George E.; Henry, Donna
 PATENT ASSIGNEE(S): Remington Direct LP, USA
 SOURCE: U.S. Pat. Appl. Publ., 9pp.
 CODEN: USXXCO
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 20080026038	A1	20080131	US 2007-828915	2007/07/26
US 20080031928	A1	20080207	US 2007-828950	2007/07/26
PRIORITY APPLN. INFO.:			US 2006-833551P	P 2006/07/26

AB A no-laxation, low-flatulence bulking system (gummy candy product) is prepared from gelatin, pectins and gellan gum, combined to form a dry-blended mixture. A second set of ingredients comprising at least erythritol is combined. A first liquid mixture comprising modified polydextrose (e.g., Litesse) and water is formed. The first dry-blended mixture is added to the first liquid mixture, forming a first mix. The second dry-blended mixture is added to the first mix, dimethicone is added, and the combination is heated to a first predetd. temperature. The heat is then reduced to a second predetd. temperature, and a second liquid mixture comprised of at least one acid (e.g., ascorbic or malic acids) and water is added. The second liquid mixture also may preferably include fruit concentrate, flavor, color and/or sucralose. The resultant solution is then preferably stirred constantly and held in a kettle or mixing tank for panning or molding as desired.

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IT 7727-37-9, Nitrogen, uses
 RL: NUU (Other use, unclassified); USES (Uses)
 (gummy candy product no-laxation low-flatulence bulking system)

=> d 13 ibib abs hit 35

L3 ANSWER 35 OF 37 CAPLUS COPYRIGHT 2008 ACS on STN
 ACCESSION NUMBER: 1989:514070 CAPLUS <<LOGINID:20080423>>
 DOCUMENT NUMBER: 111:114070

ORIGINAL REFERENCE NO.: 111:19119a,19122a
 TITLE: Food containing soluble and insoluble fibers for improvement of bowel movement
 INVENTOR(S): Nakashima, Yutaka; Gotoh, Takuji
 PATENT ASSIGNEE(S): Terumo Corp., Japan
 SOURCE: PCT Int. Appl., 20 pp.
 CODEN: PIXXD2
 DOCUMENT TYPE: Patent
 LANGUAGE: Japanese
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 8808257	A1	19881103	WO 1988-JP399	19880425
W: JP, US				
RW: BE, CH, DE, FR, GB				
EP 363481	A1	19900418	EP 1988-903396	19880425
R: BE, CH, DE, FR, GB, LI				
JP 07012294	B	19950215	JP 1988-503529	19880425
US 5126143	A	19920630	US 1989-445651	19891206
PRIORITY APPLN. INFO.:				
			JP 1987-101150	A 19870425
			JP 1987-101151	A 19870425
			JP 1987-317327	A 19871217
			WO 1988-JP399	W 19880425
AB A food, which improves bowel movement, consists of (1) sparingly-soluble fibers containing $\geq 10\%$ by weight hemicellulose and (2) water-soluble fibers. The relative amount of fibers in the food is 10-50% by weight. The soluble fibers are polysaccharides that may be degraded in the intestine. Thus, rye flakes containing soluble fibers 25 and sparingly-soluble fibers 3.9 parts by weight were prepared from rye in combination with polydextrose solns., pectin, corn fibers, and casein Na.				
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